

Banana Split Pancake Cake



Ingredients

Pancakes

2 cups Original Bisquick™ mix
1 cup milk
1 egg
1 teaspoon vanilla

Pancake Cake Filling

1 cup whipped cream
1 large banana, sliced
1/2 cup chopped maraschino cherries

Pancake Cake Topping

1/4 cup whipped cream
2 tablespoons chocolate-flavor syrup
1 teaspoon multicolored candy sprinkles
1 maraschino cherry

Directions

- In medium bowl, beat Pancake ingredients with whisk until well blended.
- Heat griddle or skillet over medium-high heat (375°F). Grease with butter if necessary (or spray with cooking spray before heating). For each pancake, pour about 1/3 cup batter onto hot griddle. Cook about 3 minutes or until edges are dry and bubbles form on top. Turn; cook other side until golden brown. This should make about 5 medium-size pancakes.
- To assemble, place 1 pancake on cake stand or plate. Place 1/4 cup whipped cream on pancake. Top with 5 or 6 slices banana and about 1 tablespoon chopped maraschino cherries. Repeat layers with remaining pancakes and filling ingredients.
- Top with Pancake Cake Topping ingredients.